

◆ TEMAKI BAR ◆

PRESET HANDROLLS

EDEN 3 SET (v)

\$22

1. Avocado, lime miso
2. Cucumber, ume, shiso
3. Truffle mushroom jam

CHEF'S 5 SET

\$45

1. Buri, wasabi aioli*
2. Akami zuke, fried shallots*
3. Cucumber, ume, shiso*
4. Salmon, lime miso*
5. Toro, yuzu kosho*

AVE MARIA 5 SET

\$55

1. Negi Toro, wasabi*
2. Yaki Salmon, lime miso*
3. Ikura, shiso leaf*
4. Truffle mushroom jam*
5. Scallop, brown butter, yuzu*

HOLY GRAIL 7 SET

\$80

1. Akami zuke, fried shallots*
2. Cucumber, ume, shiso*
3. Yaki Salmon, lime miso*
4. Ikura, shiso leaf*
5. Toro, yuzu kosho*
6. Snow crab, miso butter, truffle mayo*
7. A5 Wagyu, wasabi, mushroom jam*

◆ A LA CARTE

		QTY	5g Osetra Caviar \$15
• Avocado, serrano lime miso, fried shallot (v)	\$6	___	___
• Cucumber umeboshi, shiso, tempura (v)	\$6	___	___
• Truffle mushroom jam (v)	\$9	___	___
• Buri, wasabi aioli, pickled daikon*	\$11	___	___
• Akami zuke, pickled daikon, fried shallots*	\$12	___	___
• Toro, yuzu kosho*	\$12	___	___
• Ikura salmon roe, yuzu soy, shiso*	\$11	___	___
• Negi Toro, wasabi*	\$14	___	___
• Scallop, brown butter, yuzu*	\$13	___	___
• Yaki Salmon, lime miso, cilantro, serrano	\$11	___	___
• Snow Crab, miso butter, truffle aioli*	\$12	___	___
• A5 wagyu, fresh wasabi, mushroom jam*	\$22	___	___
• Uni, wasabi, shiso, asain pear	\$22	___	___
• Fresh Wasabi	\$8	___	___

The Trinity

Otoro, Uni, Osetra Caviar, Wasabi* \$25 ___

◆ OTOSHI

- **Cucumber Sunomono (v)** \$5
Pickled Cucumber Vinagrette
- **Shishito Peppers** \$8
Charred with ponzu and bonito flakes
- **Edamame* (v)** \$7
 Truffle salt or
 Honey Chili Garlic
- **Sichuan Cucumber* (v)** \$7
Honey Chili Garlic, Lime, Cilantro

◆ DESSERT

- **Black Sesame Mochi** \$4
- **Matcha Mochi**
- **Mango Mochi**

DIETARY RESTRICTIONS

**all soy sauce is gluten free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

18% gratuity and 2% service charge is added to all checks 4/1/24

OTOSHI

Sichuan Cucumber (v) 7

Persian cucumbers - Honey chili garlic - Sancho pepper - Lime

Edamame (v) 7

Edamame: Choice of Truffle Salt or Honey Chili Garlic

Shishito Peppers 8

Blistered Shishito Peppers with truffle ponzu sauce & bonito flakes

TASTING

Bluefin Tuna* 46

Progression of akami, chutoro and toro tuna

HANDROLLS

- Avocado, serrano lime miso, fried shallot (v) 6
- Cucumber umeboshi, shiso, tempura (v) 6
- Buri, wasabi aioli, pickled daikon* 11
- Akami zuke, pickled daikon, fried shallots* 12
- Yaki King Salmon, serrano, lime miso* 11
- A5 Wagyu, truffle mushroom jam 22
- Truffle mushroom jam (v) 9
- Snow Crab, miso butter, truffle aioli 12
- Negi Toro, fresh wasabi* 14
- Toro, cucumber yuzu kosho* 13

Lounge 3 Set

- Avocado, serrano lime, miso 27
- Buri, wasabi aioli*
- Negi Toro, fresh wasabi*

DESSERTS

MOCHI ICE CREAM 4

Choice of black sesame, matcha or mango

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Cocktails

Shinigami Shimmy

Cowboy Yamahai - Mancino Sakura - Yuzu - Lemon - Pandan

13.

Telepathetic Broskis

Cowboy Yamahai - Cardamaro - myoga - bitters - applewood smoke

15.

Shibu Shibu

Cap Corse Blanc - Bermutto Sake Vermouth - pink pineapple tepache - basil - togarashi

15.

Misplaced Kimono

Cap Corse Blanc - Gobenador Oloroso Sherry - Blackberry - Kayang - Lime- Mint

13.

Comedown Machine

Yukiotoko Yeti Junmai -Mazzura Apertivo - Grapefruit Green Tea Oleo - Hami Melon - Lemon

14.

Lil Mac Attack

Yuki Otoko Junmai, Mancino Sakura - Taro Oat Cream - Lime

14.

4am Karaoke

Furlani Amaro - Cowboy Yamahai - Lineage Cold Brew - Brown Butter Foam - Dark Chocolate

15.

Wine by the glass

BUBBLES

Champagne | Voirin-Jumel, Brut "Tradition"- France

25.

Sparkling Sake | Musashino - Hiroshima

21.

Moscato D'Asti | Poderi Cellario| Italy

14.

ORANGE | WHITE | | PINK

Gewürztraminer | The Vice "Orange of..."- California

17.

Etna Bianco | Benanti | Italy

16.

White Zinfandel | Turley | Napa Valley, California

18.

Vermentino | Pax Vineyards | California

19.

Verdicchio | Umani Ronchi | Italy

16.

RED

Trollinger | Andi Knauss "La Boutanche"- Germany

12.

Temprnillo | CVNE | Spain

18

Carignane | Monte Rio | California

18.

Sake by the...

Glass

Junmai Daiginjo | Tatenokawa, "Phoenix" - Yamagata

2oz. 4oz.

11. 20.

Sake Liqueur | Yamamoto "Yuzu Omoi" | Japan

11. 20.

"Junmai Nigori | Kumo | Niigata

10. 19.

Tokubetsu Honjozo | Tensei "Infinite Summer" | Kanagawa

10. 18.

Can

Yamahai Junmai | Amabuki "Marigold" - Saga 180ml

15.

Ginjo Namagenshu | Kikusui Funaguchi "Red"- Niigata 180ml

11.

Ginjo Mamagenshu | Kikusui Funaguchi "Gold Sparkling" 270ml

17.

300ml

Tokubetsu Junmai | Hakkaisan, "Eight Peaks"- Niigata

25.

Junmai Daiginjo | Senkin "Muku Modern" - Tochigi

45.

Junmai Daiginjo | Koneteki "Pearls of Simplicity - Kyoto

55.

NIgori Genshu | Kikusui "Perfect Snow"

30.

Junmai Daiginjo | Koneteki "Tears of Dawn" - Kyoto

50.

Draft Beer and Mead* 8

Black Hops Down Swarzbier | Orange County Brewers | 5.2% ABV
Bellcow Milk Chocolate Porter | Brew Theory | 5.6% ABV
Green Tea IPA | Brew Theory | 6% ABV, 71 IBU
Lychee Mead | Zymarium | 5oz | 6.5% ABV
Kobe Ichiban Rice Lager | Brew Theory | 4.5% ABV
Fl Bird Hefe-Weissen | Brew Theory | 4.5% ABV, 14 IBU
Warrior IPA | Brew Theory | 6% ABV 64 IBU

Draft Beer* 10

Double IPA | Brew Theory "Dankster of Love" | 8.4 % ABV, 65 IBU (Draft)
Hitachino Red Rice Ale | Kiuchi Brewery | 7% ABV (Draft)
Hitachino White Ale | Kiuchi Brewery | 5.5% ABV (Draft)
Hitachino Japanese Classic Ale | Kiuchi Brewery | 7% ABV (Bottle)
Hitachino Dai Dai American IPA | Kiuchi Brewery | 6.2% ABV (Bottle)

Wine Bottle

Chavost Blanc dAssemblage Brut Nature France	138.
Monte Rio Carignane California	70.
Monte Rio Chardonay California	54.
Skull White Blend California	45.

Non-Alcoholic 5

San Pellegrino Sparkling Water
Mexican Coca Cola
Jarritos - lime
Something and Nothing - Hibiscus Rose | Yuzu | Cucumber
Youpon Bros. Tea | Florida Chai |
Lineage - Cold Brew - +1
Kung Fu Kitty - Golden Milk, Ginger, Black Pepper +3
Matcha-Ismo - Matcha, Coconut, Pineapple, Oat Milk +3

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